

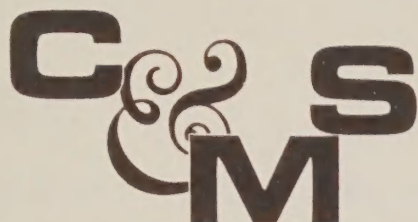
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UNITED STATES DEPARTMENT OF AGRICULTURE



# Meat and Poultry Inspection Program

Program Issuances  
For The Period

3/21/71 - 4/3/71

U. S. DEPT. OF AGRICULTURE  
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PROCUREMENT SECTION  
CURRENT SERIAL RECORDS



Publication Number 71-6

235

# Food and Fodder Inspection Program

Program Inspection  
for the Period  
1947-1948



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MPI INSTRUCTION 303-1 Rev. 1	Cross-Utilization of State and Federal Employees
CHANGE 51	Manual of Meat Inspection Procedures
CHANGE 28	Poultry Inspectors' Handbook

# THE HISTORY OF THE

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro 388-3285  
McDavid 388-4026

Washington, March 23, 1971

USDA Seeks Comments on Proposed Change in Goat Meat Labeling:

The U.S. Department of Agriculture is seeking comments on a proposal, suggested by a group of Texas meat packers, to allow labeling of goat meat as "mutton" or "chevon."

Officials of USDA's Consumer and Marketing Service explained that the packers, primarily involved in the slaughter of goats, contend that consumers readily understand what the proposed names mean. "Chevon" is a Spanish term for goat meat. Current Federal meat inspection regulations require the name "goat meat" on labels identifying goat meat and products containing it.

Copies of the proposal, which will be published in today's Federal Register, are available from the Issuance Coordination Staff, Standards and Services Division, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

If you would like to comment on the proposal, send two copies of your statement to the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, by April 22. All comments will be available for public review.

- - - - -

WASHINGTON, D. C. 20250

January 10, 1951  
Circular 1051-10

The following information is being furnished to you for your information. It is requested that you advise the Bureau of the results of your investigation.

The Bureau of Plant Industry, United States Department of Agriculture, is conducting a study of the various types of plant diseases which are caused by fungi. It is requested that you advise the Bureau of the results of your investigation.

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, March 22, 1971

New York Packing Firm Fined for Federal Meat Inspection Act Violation:

Carr Packing Co., Inc., 410 South Pearl St., Albany, N. Y., has been fined \$200 by a Federal court for unauthorized possession of a Federal meat inspection stamp, the U.S. Department of Agriculture has reported.

USDA's Consumer and Marketing Service, which administers the Federal meat inspection program, explained that the inspection law requires that all inspection stamps or brands be kept under the control of a USDA representative, even though the marking devices are bought by each USDA-approved packing firm.

The court -- at the time of sentencing -- also warned Benjamin Carr, president of the firm, to stop harrassing Federal inspection personnel. C&MS said numerous incidents of inspector harrassment had been reported in the past.

The judgment was entered in the U.S. District Court for the Northern District of New York on March 11.

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Vol. 41, No. 1, January 1, 1929

Subscription price, \$5.00 per annum in advance  
Single copies, 15 cents

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Editorial	1
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The following articles are included in this issue:

  - 1. The Role of the Physician in the Community
  - 2. The Importance of the Medical History
  - 3. The Use of the X-ray in the Diagnosis of Disease
  - 4. The Treatment of the Common Cold
  - 5. The Prevention of Tuberculosis
  - 6. The Management of the Asthmatic
  - 7. The Care of the Diabetic
  - 8. The Treatment of the Hypertensive
  - 9. The Use of the Sulfonamides
  - 10. The Importance of the Physical Examination
  - 11. The Role of the Nurse in the Hospital
  - 12. The Treatment of the Rheumatic
  - 13. The Prevention of the Venereal Disease
  - 14. The Management of the Epileptic
  - 15. The Use of the Insulin
  - 16. The Treatment of the Anemic
  - 17. The Care of the Geriatric
  - 18. The Importance of the Mental History
  - 19. The Use of the Electrocardiogram
  - 20. The Treatment of the Neuritic

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, March 25, 1971

USDA Certifies Kansas' Poultry Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Kansas poultry inspection program equal to the Federal one, under provisions of the Wholesome Poultry Products Act.

As a result, Kansas now has full responsibility for inspection of poultry slaughter and processing plants doing business wholly within the State. The certification will affect 17 intrastate plants now operating there.

To earn "at least equal to" status, Kansas had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Kansas' budget for poultry inspection comes from Federal matching funds supplied by C&MS.

Kansas is the sixth State to achieve "equal to" poultry inspection status. The California, Missouri, New Mexico, South Carolina and Washington programs have already been certified equal.



UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, March 26, 1971

Montana Meat Plants Scheduled for Federal Inspection:

Meat plants operating wholly within Montana will be subject to Federal inspection effective April 27, the U.S. Department of Agriculture announced today.

The action is being taken because the State has not developed a satisfactory meat inspection program of its own, officials of USDA's Consumer and Marketing Service explained. After reviewing the State's inspection program and finding it not equal to the Federal one, C&MS announced its intent to place Montana's 53 intrastate plants under Federal inspection.

C&MS then surveyed each of these plants to determine inspection staffing needs. Inspection supervisors have since been working with plant operators explaining the details of inspection and helping them plan changes needed to bring their plants, facilities and operations into compliance with Federal inspection regulations.

C&MS officials explained that these actions result from requirements of the Federal Meat Inspection Act, which gave each State two years to establish a meat inspection system at least equal to the Federal one. It authorized USDA to grant a one-year extension to any State showing significant progress toward meeting the requirements, and Montana was among the States granted such an extension. The Act requires that USDA place under Federal inspection plants in any State which did not have a satisfactory program in effect Dec. 15, 1970.

Montana is the second State in which USDA has had to assume meat inspection responsibility. North Dakota's intrastate meat plants were placed under Federal inspection last June.

Official notice of today's action on Montana will be published in the Federal Register March 27.





UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

## [ 9 CFR Parts 316, 317 ]

## MEAT INSPECTION

## Use of Common or Usual Names

Notice is hereby given in accordance with the administrative procedure provisions in 5 U.S.C. 553, that the Consumer and Marketing Service of this Department has been petitioned by a group of Texas meat packers, primarily involved in the slaughter of goats, to consider proposals to allow goat meat to be marked and/or labeled as required by Parts 316 and 317 of the Federal meat inspection regulations (9 CFR Parts 316

and 317) with the name "Mutton" and/or "Chevon."

The Federal Meat Inspection Act prohibits the distribution of meat and meat food products that are misbranded. The Act (21 U.S.C. 601(m)) provides that any meat or meat food product is misbranded, among other things, (1) if its labeling is false or misleading in any particular, (2) if it is offered for sale under the name of another food, or (3) if it is not a food for which a standard of identity or composition has been prescribed, unless its label bears (a) the common or usual name of the food, if any there be, and (b) in the case it is fabricated from two or more ingredients, the common or usual name of each such ingredient.

Review of Department policy with respect to the common or usual name for meat derived from goats reveals that the name "Goat Meat" has been required on labels identifying goat meat since 1907. Therefore, the Department assumes that the common or usual name is "Goat Meat."

The petitioners have asked the Consumer and Marketing Service of this Department to approve markings and

labels to identify goat meat which bears the names "Mutton" and "Chevon." The petitioners have produced evidence that these names have been used on goat meat and meat food products containing goat meat to identify products distributed in intrastate commerce in several States in the southwestern area of the United States for several years. In addition, the petitioners have evidence, in the form of publications and personal statements, that the terms "Mutton" and "Chevon" are commonly understood by consumers and industry as common or usual names for flesh derived from goats.

The petitioners further claim that the name "Goat Meat" is discriminatory, since meat from other species of animals does not have to be identified by names that include reference to the common name of the species of animals from which they are derived; for example, cattle meat, pig meat, and sheep meat.

Any person who wishes to submit written data, views, or comments pertaining to the above described subject may do so by filing them with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 30 days after the publication of this notice in the FEDERAL REGISTER. All written submissions made pursuant to this notice will be made available for public inspection at the office of the Hearing Clerk during regular business hours in a manner convenient to public business (7 CFR 1.27 (b)). Comments on the proposal should bear a reference to the date and page number of this issue of the FEDERAL REGISTER.

Done at Washington, D.C., on March 18, 1971.

L. V. SANDERS,  
*Acting Deputy Administrator,  
Meat and Poultry Inspection  
Program.*

[ FR Doc. 71-3940 Filed 3-22-71; 8:48 am ]



UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

**Title 9—ANIMALS AND  
ANIMAL PRODUCTS**

**Chapter III—Consumer and Marketing  
Service (Meat Inspection), De-  
partment of Agriculture**

**SUBCHAPTER A—MEAT INSPECTION  
REGULATIONS**

**PART 331—SPECIAL PROVISIONS FOR  
DESIGNATED STATES AND TERRI-  
TORIES; AND FOR DESIGNATION  
OF ESTABLISHMENTS WHICH EN-  
DANGER PUBLIC HEALTH AND FOR  
SUCH DESIGNATED ESTABLISH-  
MENTS**

**Notice of Designation of Montana  
Under the Federal Meat Inspection  
Act**

*Statement of considerations.* Paragraph 301(c) of the Federal Meat Inspection Act (21 U.S.C. 661(c)) required the Secretary of Agriculture to designate promptly after December 15, 1969, any State as one in which the requirements of Titles I and IV of said Act shall apply to intrastate operations and transactions, and to persons, firms and corporations engaged therein, with respect to meat products and other articles and animals subject to the Act, if he determined after consultation with the Governor of the State, or his representative, that the State involved had not developed and activated requirements, at least equal to those under Titles I and IV, with respect to establishments within the State at which cattle, sheep, swine, goats, or equines are slaughtered, or their carcasses, or parts or products thereof, are prepared for use as human food, solely for distribution within such State. However, if the Secretary had reason to believe that the State would activate the necessary requirements within an additional year, he could allow the State 1 additional year in which to activate such requirements.

The Secretary had reason to believe, after consultation with the Governor of the State of Montana that the State would develop and activate the prescribed requirements by December 15, 1970, and accordingly allowed the State the additional period of time for this purpose. However, the Secretary has now determined that Montana has not developed and activated the prescribed requirements. Therefore, notice is hereby given that the Secretary of Agriculture designates said State under paragraph 301(c) of the Act. Upon the expiration of 30

days after publication of this notice in the *FEDERAL REGISTER*, the provisions of Titles I and IV of said Act shall apply to intrastate operations and transactions in said State and persons, firms, and corporations engaged therein, to the same extent and in the same manner as if such operations and transactions were conducted in or for "commerce" within the meaning of the Act, and any establishment in Montana which conducts any slaughtering or preparation of carcasses or parts or products thereof as described above must have Federal inspection or cease its operations, unless it qualifies for an exemption under paragraph 23(a) or 301(c) of the Act. The exemption provisions of the Act are very limited.

Therefore, the operator of each such establishment who desires to continue such operations after designation of the State becomes effective should immediately communicate with the Regional Director for Meat and Poultry Inspection, as listed below, for information concerning the requirements and exemptions under the Act and application for inspection and survey of the establishment:

Dr. L. H. Burkert, Director, 316 Robert Street,  
Room 638, St. Paul, MN 55101, Telephone:  
Area Code 612-725-7835.

Accordingly, § 331.2 of the regulations under the Federal Meat Inspection Act is amended pursuant to said Act by adding the following State name (in alphabetical order) and effective dates of designation to the list set forth in said section:

State	Effective date of designation
Montana -----	April 27, 1971.

This amendment of the regulations is necessary to reflect the determination of the Secretary of Agriculture under paragraph 301(c) of the Federal Meat Inspection Act. It does not appear that public participation in this rulemaking proceeding would make additional information available to the Secretary. Therefore, under the administrative procedure provisions in 5 U.S.C. 553, it is found upon good cause that such public procedure is impracticable and unnecessary and good cause is found for making this amendment effective less than 30 days after publication in the *FEDERAL REGISTER*.

This amendment shall become effective upon publication in the *FEDERAL REGISTER* (3-27-71).

Done at Washington, D.C., on March 25, 1971.

**RICHARD E. LYNCH,**  
Assistant Secretary.

[FR Doc. 71-4402 Filed 3-26-71; 11:26 am]

UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMPTION MARKET NO. 1000

1917-1918

TABLE 1.—	
Commodity	Quantity consumed
Wheat	1,000,000,000 bushels
Barley	100,000,000 bushels
Oats	200,000,000 bushels
Rye	50,000,000 bushels
Millet	10,000,000 bushels
Buckwheat	5,000,000 bushels
Other grains	10,000,000 bushels

TABLE 2.—	
Commodity	Quantity consumed
Maize	1,000,000,000 bushels
Sorghum	100,000,000 bushels
Millet	50,000,000 bushels
Buckwheat	10,000,000 bushels
Other grains	10,000,000 bushels

TABLE 3.—	
Commodity	Quantity consumed
Wheat	1,000,000,000 bushels
Barley	100,000,000 bushels
Oats	200,000,000 bushels
Rye	50,000,000 bushels
Millet	10,000,000 bushels
Buckwheat	5,000,000 bushels
Other grains	10,000,000 bushels

TABLE 4.—	
Commodity	Quantity consumed
Maize	1,000,000,000 bushels
Sorghum	100,000,000 bushels
Millet	50,000,000 bushels
Buckwheat	10,000,000 bushels
Other grains	10,000,000 bushels

TABLE 5.—	
Commodity	Quantity consumed
Wheat	1,000,000,000 bushels
Barley	100,000,000 bushels
Oats	200,000,000 bushels
Rye	50,000,000 bushels
Millet	10,000,000 bushels
Buckwheat	5,000,000 bushels
Other grains	10,000,000 bushels

TABLE 6.—	
Commodity	Quantity consumed
Maize	1,000,000,000 bushels
Sorghum	100,000,000 bushels
Millet	50,000,000 bushels
Buckwheat	10,000,000 bushels
Other grains	10,000,000 bushels

TABLE 7.—	
Commodity	Quantity consumed
Wheat	1,000,000,000 bushels
Barley	100,000,000 bushels
Oats	200,000,000 bushels
Rye	50,000,000 bushels
Millet	10,000,000 bushels
Buckwheat	5,000,000 bushels
Other grains	10,000,000 bushels

UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Meat and Poultry Inspection Program  
Washington, D. C. 20250

MPI NOTICE 13

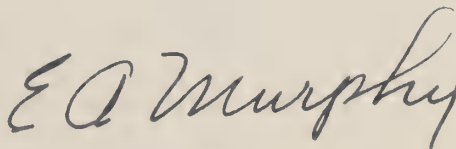
INFORMATION FOR: Regional Directors, Federal/State Cooperation  
Officers, State Officials, Other Government  
Agencies Officials

State Inspected Plants Eligible to Bid on  
Contracts Offered by Government Agencies Within the State

Meat and Poultry Inspection Program will issue monthly an updated listing of State inspected plants identified as having been certified as being "at least equal to" Federal meat and poultry inspection requirements.

Please add the attached names of newly certified plants to your current listing of "State Inspected Plants Eligible to Bid on Contracts by Government Agencies Within the State."

The next updated listing is scheduled for issuance in June 1971. In the interim, we will issue monthly additions to your current list.



E. A. Murphy  
Acting Deputy Administrator  
Meat & Poultry Inspection Program

Attachment





Alabama

All Plants (Meat Only)

Alaska

All Plants (Meat Only)

Arkansas

All Plants (Meat Only)

Arizona

All Plants (Meat Only)

California

All Plants (Meat and Poultry)

Connecticut

All Plants (Meat Only)

Delaware

All Plants (Meat Only)

Florida

All Plants (Meat Only)

Georgia

All Plants (Meat Only)

Idaho

All Plants (Meat Only)

Illinois

All Plants (Meat Only)

Iowa

All Plants (Meat Only)

Kansas

All Plants (Meat and Poultry)

Maine

All Plants (Meat Only)

Maryland

All Plants (Meat Only)

Michigan

All Plants (Meat Only)

Mississippi

All Plants (Meat Only)

Missouri

All Plants (Meat and Poultry)

Nebraska

All Plants (Meat Only)

Nevada

All Plants (Meat Only)

New Jersey

All Plants (Meat Only)

New Mexico

All Plants (Meat and Poultry)

New York

All Plants (Meat Only)

Ohio

Chester Meat Company  
8055 Mayfield Road  
Chesterland, Ohio 44026

Oklahoma

All Plants (Meat Only)

Pennsylvania

All Plants (Meat Only)

Rhode Island

All Plants (Meat Only)

South Carolina

All Plants (Meat and Poultry)

South Dakota

All Plants (Meat Only)

Tennessee

All Plants (Meat Only)

Utah

All Plants (Meat Only)

Vermont

All Plants (Meat Only)

Virginia

All Plants (Meat Only)

Washington

All Plants (Meat and Poultry)

West Virginia

Jones Wholesale Meats  
Yates Crossing Rd.,  
Ona, West Virginia 25545

Wisconsin

All Plants (Meat Only)

Wyoming

All Plants (Meat Only)

ACTION BY: Division, Staff, and Regional Directors; Officers  
in Charge; Veterinarians, and Inspectors of the  
Meat and Poultry Inspection Programs

Poultry and Animal Identification

Birds and animals presented for slaughter frequently are found to carry residues that require followup.

The agencies responsible for regulatory actions against violations require our fullest cooperation in a proper identification for a trace back. To assist these agencies in fulfilling their responsibilities, we should have as complete an identification as possible. When available, the following information should be included on the laboratory form:

Poultry

Grower  
Address  
Producer (if different from grower)  
Breed  
Class  
Weight  
Age

Animal

Owner  
Address  
Producer (if different from owner)  
Eartag  
Backtag  
Breed  
Sex  
Weight  
Age

Example:

Poultry

Grower - Paul Svenson  
 RFD #3  
 Pinetree, Arkansas  
 Producer - Ralston Purina  
 Breed - Arbor Acres  
 Class - Broilers  
 Weight - 3 lbs.  
 Age - 8 wks.

USDA - C&MS CONSUMER PROTECTION PROGRAMS		CIRCUIT NAME ■ NUMBER (2-4) Fort Smith, Ark. 220		PORT OF ENTRY		PHASE OF PROGRAM <input checked="" type="checkbox"/> OBJECTIVE <input type="checkbox"/> SELECTIVE		PATH. EXAM REQUESTED <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
SAMPLE FOR BIOLOGICAL RESIDUE ANALYSIS		LABORATORY Kansas City, Kan.		DATE REC'D IN LAB. MO. DAY YR. 1 1		LAB. CODE		NAME AND ADDRESS OF OWNER Paul Svensen RFD #3 Pinetree, Ark.			
						Producer - Ralston Purina					
RETAIN TAG NOS. IF HELD FOR DISPOSITION		TEST RE- QUESTED →	<input checked="" type="checkbox"/> CHLORINATED HYDROCARBON INSECTICIDE		<input type="checkbox"/> ORGANO-PHOSPHORUS INSECTICIDE		<input type="checkbox"/> CARBAMATE INSECTICIDE		<input type="checkbox"/> ANTIBIOTIC		
			<input type="checkbox"/> ARSENIC		<input type="checkbox"/> GROWTH-PROMOTING HORMONES		<input type="checkbox"/> HERBICIDE		<input type="checkbox"/> OTHER		
TISSUE SUBMITTED (Check)		ESTABLISHMENT OR PLANT NO. (5-10)		SAMPLE NO. (11-14)		DATE COLLECTED		DATE OF FINDINGS		COUNTRY CODE (27-29) U.K. (30)	
<input checked="" type="checkbox"/> 1 FAT		<input type="checkbox"/> 3 MUSCLE		<input type="checkbox"/> 5 INJECTION SITE		P1009		2		MO. DAY YR. (15-16) (17-18) (19-20) (21-22) (23-24) (25-26) 2 2 71	
<input type="checkbox"/> 2 LIVER		<input type="checkbox"/> 4 KIDNEY		<input type="checkbox"/> 6 OTHER							
TYPE OF SAMPLE (31) <input checked="" type="checkbox"/> 1 DOMESTIC <input type="checkbox"/> 2 IMPORT		FED-STATE PROG. (32) <input type="checkbox"/> 1 WMA* <input type="checkbox"/> 2 T-A* <input type="checkbox"/> 3 WPA*		DIVISION (33) <input checked="" type="checkbox"/> 1 SID <input type="checkbox"/> 2 PFID		ANIMAL SPECIES OR POULTRY CLASS (34-35) <input type="checkbox"/> 01 CATTLE <input type="checkbox"/> 02 CALVES <input type="checkbox"/> 03 SHEEP <input type="checkbox"/> 04 GOATS <input type="checkbox"/> 05 SWINE <input type="checkbox"/> 06 EQUINE <input type="checkbox"/> 08 OTHER <input checked="" type="checkbox"/> 21 CHICKENS <input type="checkbox"/> 22 TURKEYS <input type="checkbox"/> 23 DUCKS <input type="checkbox"/> 24 GESE <input type="checkbox"/> 25 OTHER POULTRY					
FINDINGS: In Compliance (36) <input type="checkbox"/> 1 YES <input type="checkbox"/> 2 NO											
RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS
ANTE-MORTEM AND POST-MORTEM NOTES Age - 8 weeks Breed - Arbor Acres Class - Broilers						REMARKS				CONTROL TOTAL (38-46)	
ANALYST'S INITIALS			SIGNATURE OF OFFICIAL IN CHARGE OF LABORATORY				NAME OF COLLECTOR Peter Paul				

FORM CP-515  
(3-3-69)\* WMA-Wholesome Meat Act; T-A - Federal-State Cooperative Act (Tulmadge-Aiken);  
WPA-Wholesome Poultry Products ActCIRCUIT-COPY 1  
(Lab. returns to Circuit)

Example:

Animal

Owner - James Steele  
 RFD #2  
 Durham, North Carolina  
 Producer - N.A.  
 Eartag - ABL52905  
 Backtag - 59EZ4678  
 Breed - Hereford  
 Sex - Male (Castrate)  
 Weight - 900 lbs.  
 Age - 1 year

USDA - C&MS CONSUMER PROTECTION PROGRAMS		CIRCUIT NAME & NUMBER (2-4) Cary, N.C. 810		PORT OF ENTRY		PHASE OF PROGRAM <input checked="" type="checkbox"/> OBJECTIVE <input type="checkbox"/> SELECTIVE		PATH. EXAM REQUESTED <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO			
SAMPLE FOR BIOLOGICAL RESIDUE ANALYSIS		LABORATORY Washington, D.C.		DATE REC'D IN LAB. MO. DAY YR.		LAB. CODE		NAME AND ADDRESS OF OWNER James Steele RFD #2 Durham, N.C.			
		RETAIN TAG NOS. IF HELD FOR DISPOSITION		<input checked="" type="checkbox"/> CHLORINATED HYDROCARBON INSECTICIDE		<input type="checkbox"/> ORGANO-PHOSPHORUS INSECTICIDE		<input type="checkbox"/> CARBAMATE INSECTICIDE <input type="checkbox"/> ANTIBIOTIC			
		TEST REQUESTED <input type="checkbox"/> ARSENIC <input type="checkbox"/> GROWTH-PROMOTING HORMONES <input type="checkbox"/> HERBICIDE <input type="checkbox"/> OTHER									
TISSUE SUBMITTED (Check)		ESTABLISHMENT OR SAMPLE PLANT NO. (5-10) 576		DATE COLLECTED MO. DAY YR. 2 2 71		DATE OF FINDINGS MO. DAY YR. 2 2 71		COUNTRY CODE U.K. (30)			
<input checked="" type="checkbox"/> 1 FAT <input type="checkbox"/> 3 MUSCLE <input type="checkbox"/> 5 INJECTION SITE		<input type="checkbox"/> 2 LIVER <input type="checkbox"/> 4 KIDNEY <input type="checkbox"/> 6 OTHER									
TYPE OF SAMPLE (31) <input checked="" type="checkbox"/> 1 DOMESTIC <input type="checkbox"/> 2 IMPORT		FED-STATE PROG. (32) <input type="checkbox"/> 1 WMA* <input type="checkbox"/> 2 T-A* <input type="checkbox"/> 3 WPA*		DIVISION (33) <input checked="" type="checkbox"/> 1 SID <input type="checkbox"/> 2 PFID		ANIMAL SPECIES OR POULTRY CLASS (34-35) <input checked="" type="checkbox"/> 01 CATTLE <input type="checkbox"/> 02 CALVES <input type="checkbox"/> 03 SHEEP <input type="checkbox"/> 04 GOATS <input type="checkbox"/> 05 SWINE <input type="checkbox"/> 06 EQUINE <input type="checkbox"/> 08 OTHER <input type="checkbox"/> 21 CHICKENS <input type="checkbox"/> 22 TURKEYS <input type="checkbox"/> 23 DUCKS <input type="checkbox"/> 24 GEESSE <input type="checkbox"/> 25 OTHER POULTRY					
FINDINGS: In Compliance (36) <input type="checkbox"/> 1 YES <input type="checkbox"/> 2 NO											
RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS	RESIDUE CODE	TISSUE CODE	LABORATORY FINDINGS
ANTE-MORTEM AND POST-MORTEM NOTES Eartag - ABL52905 Breed - Hereford Age - 1yr Backtag - 59EZ4678 Sex - Neuter Weight-900#						REMARKS		CONTROL TOTAL (38-46)			
ANALYST'S INITIALS		SIGNATURE OF OFFICIAL IN CHARGE OF LABORATORY				NAME OF COLLECTOR John Doe					

FORM CP-515  
(3-3-69)

WMA—Wholesome Meat Act; T-A—Federal-State Cooperative Act (Talmadge-Aiken);  
 WPA—Wholesome Poultry Products Act

CIRCUIT—COPY 1  
 (Lab. returns to Circuit)

*E. A. Murphy*

*for* Kenneth M. McEnroe  
 Deputy Administrator  
 Meat and Poultry Inspection Program





ACTION BY: Regional Directors; Federal-State Cooperation Officers;  
Officers in Charge of Meat and Poultry Inspection Program,  
and State Agency Officials

Cross-Utilization of State and Federal Employees

I PURPOSE

This Instruction establishes the Meat and Poultry Inspection Program policy and procedures for cross-utilization of State and Federal employees engaged in meat and poultry inspection activities. It is intended to cover those situations where limited or small operations (State or federally inspected) can be made part of the assigned duties of either a State or Federal inspector. It does not include work performed by State employees under Talmadge-Aiken Agreements.

Examples of situations covered by this Instruction are as follows:

A There are two federally inspected plants (processing only) covered on a patrol basis by a single U. S. Department of Agriculture food inspector. The workload generated by these two plants requires about 80 percent of the inspector's time. Productivity of the USDA inspector cannot be improved; there are no other Federal plants close enough to tie into his patrol assignment.

In the same geographic area, a small processing plant has applied for and received State inspection. The plant is surveyed by a State supervisor and determined to generate about 10 percent man-year workload.

The supervisory counterparts of the State and Federal programs have reviewed this situation and decided to authorize the Federal inspector to cover the State inspected plant. The Federal inspector will keep a record of his time spent in the plant and the State will be billed for his services.

DISTRIBUTION:  
S11-15, ES16, S16-1  
S17, 02285, 02083

MANUAL MAINTENANCE INSTRUCTIONS:  
Page 4 revised to prescribe method of  
billing, and Exh. B added to include  
rates. Remove from the Manual MPI Instr.  
303-1, P. 1 dated 1-4-71, other pp undated.  
File this Instruction.

Page 1  
March 19, 1971

(I)

B USDA has a veterinarian assigned to a medium speed slaughter operation in a remote section of a midwest State. He is occupied 85 percent of the time. He supervises five post-mortem line inspectors and is responsible for final disposition of retained carcasses. He also carries out ante-mortem inspection and does a small amount of work associated with reinspection of offal products.

Eight miles away in another small town, a State inspected slaughter plant operates 1 day each week. A State meat inspector visits the plant on the day of operation and inspects about 15 cattle. Because of the close proximity of the Federal veterinarian, the State has decided to authorize him to travel to this neighboring town and review work of the State meat inspector and to make disposition on any retained carcasses. This work by the Federal veterinarian ordinarily takes 2 hours each week and is billed as a reimbursable service to the State.

These are examples of where supervision of additional operations was achieved at the minimum possible cost. These examples could be reversed; i.e., the State and Federal situation could be turned around in which case the State employee would be licensed to handle limited Federal operations.

II OBJECTIVE

The objective of the Meat and Poultry Inspection Program, in cooperation with State agencies, is to insure effective utilization of available manpower (State and Federal) within a given State, for the purpose of providing consumers with maximum protection against unsafe or deceptively labeled meat and poultry products.

III POLICY

The policy of the Meat and Poultry Inspection Program shall be to:

A Cooperate with States to the extent necessary to obtain effective utilization of State and Federal inspectors.

B Require the cross-utilized employee, State or Federal, to have the majority of his work remain in the State or Federal area, whichever is common to his appointment.

## IV AGREEMENTS

Formal agreement shall be entered into by the Meat and Poultry Inspection Program, C&MS, and those States which wish to participate in a program of cross-utilization of inspection personnel. Exhibit A to this Instruction is a model agreement which may be used for effecting the Federal-State cross-utilization program. Agreements will be processed in the same manner as other Meat and Poultry Inspection agreements.

## V ADMINISTRATION

The administration of the cross-utilization program shall rest between the Regional Director or his designee and the State official designated in the agreement or his designee. Close communication between the Meat and Poultry Inspection Program circuit officer in charge and his counterpart in the State Program will be necessary to effectively carry out the intent of this policy.

## VI LICENSING

A State employees assigned to do Federal work shall be licensed in accordance with MPI(formerly CP(CPPS)) Instruction 923-1, Licensing of State Employees, or

B Federal employees assigned to do State work shall be authorized or licensed by the State Agency.

## VII WORK RELATIONS

A Federal employees will be under the continuing overall supervision of a Federal supervisor. However, the work of such employees while in a State inspected plant will be subject to State technical direction. State employees will be under the supervision of a State supervisor. However, the work of such employees while in a federally inspected plant will be subject to Federal technical direction. Training by either the Federal or State Agency will be limited to the State or Federal function being performed through cross-utilization.

B State and Federal supervisory personnel will consult with each other on assignments of personnel, or other matters of mutual interest.

C The Federal supervisor will retain responsibility for performance appraisal of the Federal employees. The State supervisor will retain responsibility for performance appraisal of the State employees, if applicable.

## VIII REIMBURSEMENT

### A Rates.

1 The Federal Agency shall be reimbursed in accordance with the established rates listed in Exhibit B, attached, for the Meat and Poultry Inspection Program.

2 The State Agency shall be reimbursed in accordance with an approved established hourly rate for base time, and overtime and holiday time. These rates will represent the average direct inspection costs, plus necessary support costs for cross-utilized employees.

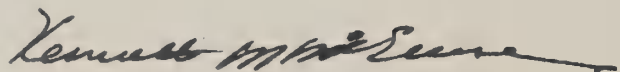
### B Method of Billing.

1 State and Federal Agencies shall each bill the other on a monthly billing cycle.

2 C&MS will bill States on a monthly billing cycle. Form C&MS-64, Cross Utilization Time Sheet, shall be used by Federal employees for reporting hours worked on a cross-utilization basis.

3 States shall use Form C&MS-64 as the document for accumulating the hours worked by State employees in Federal plants.

C Amount To Be Billed. State and Federal Agencies shall bill each other at established rates for the actual hours worked by cross-utilized employees during the billing period.



Kenneth M. McEnroe  
Deputy Administrator  
Meat and Poultry Inspection  
Program

Attachments

COOPERATIVE AGREEMENT  
between the  
CONSUMER AND MARKETING SERVICE  
UNITED STATES DEPARTMENT OF AGRICULTURE  
and the

---

NAME OF PROJECT.....Cooperation on Meat and Poultry Inspection

LEADERS.....Deputy Administrator, Meat and Poultry Inspection  
Program, Consumer and Marketing Service, United  
States Department of Agriculture (hereinafter called  
the Federal Agency), and the

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(the single agency in the State primarily responsible  
for the coordination of the State programs having  
objectives similar to those under the Federal Meat  
Inspection Act and the Poultry Products Inspection Act,  
hereinafter called the State Agency).

LOCATION.....Points throughout the State of \_\_\_\_\_.

HEADQUARTERS.....Federal Agency Headquarters - Washington, D. C. and  
State Agency Headquarters - \_\_\_\_\_

DATE EFFECTIVE.....

LEGAL AUTHORITY.....The Federal Meat Inspection Act, 21 U.S.C. 601 et seq.  
and the Poultry Products Inspection Act, 21 U.S.C. 451  
et seq., and other cooperative authorities.

PURPOSE.....The State Agency and the Federal Agency have entered  
into State-Federal cooperative agreements under the  
Federal meat and poultry products inspection Acts.  
The purpose of this agreement is to provide for more  
effective utilization of available State and Federal  
manpower in the meat and poultry inspection work.

METHOD OF PROCEDURE

Part I

Federal Agency.....(1) shall furnish services of Federal inspectors for  
State work when feasible and practical.

(2) shall require each inspector to spend the majority  
of his time on Federal activities.



**MPI INSTRUCTION 303-1**

Rev. 1

**EXHIBIT A**

**METHOD OF PROCEDURE**

(Con)

**Part II**

State Agency.....(1) shall furnish services of State inspectors for Federal work when feasible and practical.

(2) shall require each inspector to spend the majority of his time on State activities.

**Part III**

Other Terms and

Conditions.....It is further agreed that

(1) Each party to this agreement will be responsible for recruiting, selecting, and appointing its personnel assigned to inspection work under this agreement. It is agreed that all veterinary inspectors will meet the professional requirements of the State and Federal Agencies.

(2) Each party to this agreement will be responsible for advising their employees that work performed under this agreement does not constitute employment toward employee benefits other than those provided by the party which controls their employment. In this regard, Federal employees will continue to be considered Federal employees while performing State inspection, and State employees will continue to be considered State employees while performing Federal inspection.

(3) Federal employees will be assigned, their hours of work will be determined, and their work will be under the continuing and overall supervision and direction of a Federal supervisor, irrespective of the type of plant to which they are assigned. The work of such employees while in a State inspected plant will be subject to State technical direction. State employees will be assigned, their hours of work will be determined, and their work will be under the general supervision and direction of a State supervisor, irrespective of the type of plant to which they are assigned. The work of such employees while in a federally inspected plant will be subject to Federal technical direction.



## METHOD OF PROCEDURE

## Part III

## Other Terms and

Conditions (Con)....(4) Each State employee assigned or to be assigned to a federally inspected plant under this agreement will be required to demonstrate to the Federal Regional Director or his designee that he is completely familiar with the Federal meat and poultry products inspection laws, regulations, and supplementary instructions, and otherwise qualified to perform work assigned, and be approved by such Director. Likewise, each Federal employee assigned or to be assigned to a State inspected plant under this agreement will be required to demonstrate to the State Program Director or his designee that he is completely familiar with the State meat and poultry products inspection laws, regulations, and supplementary instructions, and otherwise qualified to perform the work assigned, and be approved by such Director.

(5) Employees may be cross-utilized in Federal or State plants as the need arises and for other Federal or State meat and poultry products inspection services, as determined by the cooperating officials. A Federal license will be issued to the State employees assigned to do Federal work and Federal employees assigned to do State work will be licensed or otherwise authorized by the State Agency.

(6) Approval of an employee to work under this agreement may be suspended or revoked by either party hereto whenever such party deems there is good cause for such action after consultation with the other party. Causes for suspension or revocation of approval include, but are not limited to, unsatisfactory performance or conduct on the job; acceptance of money, gift, or other things of value from the operator of any establishment granted inspection under this agreement, or from any other establishment engaged in slaughtering, or preparing products of cattle, sheep, swine, goats, equines, or poultry, or from any employee, or agent of such establishment. Disciplinary action against, or dismissal of, employees will be the responsibility of the hiring agency.

**MPI INSTRUCTION 303-1**

Rev. 1

**EXHIBIT A**

**METHOD OF PROCEDURE**

**Part III**

**Other Terms and**

**Conditions (Con)....**(7) Federal and State Agencies shall bill each other for the actual hours worked by cross-utilized employees in accordance with the rules contained in MPI Instruction 303-1, Cross-Utilization of Federal and State employees.

(8) State employees will not, except with the consent of the Federal Agency, disclose to any person or agency not engaged in the performance of functions under this agreement any information received by the State Agency from the Federal Agency pursuant to this agreement, unless such information has been made public by the Federal Agency. Such information includes Federal instructions and scientific data relating to meat and poultry products inspection activities. No employee of the State Agency shall use to his own advantage or reveal, other than to the authorized representatives of the State Agency or Federal Agency in their official capacity, or to other persons when authorized by the Federal Agency, any information acquired under the authority of the Federal Meat Inspection Act or Poultry Products Inspection Act or this agreement, concerning any matter which is entitled to protection as a trade secret, or which is otherwise exempted from disclosure by 5 U.S.C. 552 (b).

**NONDISCRIMINATION**

**IN EMPLOYMENT.....**In connection with the performance of work under this agreement, the attached Equal Opportunity provisions prescribed by Executive Order 11246, as amended by Executive Order 11375, are hereby made a part of this agreement.

**MEMBER OF CONGRESS**

**CLAUSE.....**No member of Congress or Resident Commissioner shall be admitted to any share or part of this agreement or to any benefit to arise therefrom, unless it be made with a corporation for its general benefit.

**DURATION.....**This agreement shall continue in force until \_\_\_\_\_ and as long thereafter as Congress and the State shall provide the necessary authority and funds therefor, subject to annual confirmation by a duly authorized officer of the United States Department of Agriculture; Provided, however, that this

DURATION

(Con).....agreement may be terminated at any time by mutual consent, or by either party hereto by giving written notice to the other party 30 days in advance of and specifying the date of termination.

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Deputy Administrator, Meat and Poultry Inspection  
Program  
Consumer and Marketing Service



Hourly Rates for Cross-Utilization of Federal Employees  
in State Inspected Plants

The Federal hourly rates listed below will be charged States on a monthly billing cycle for the time of Federal inspectors utilized in State inspected plants. The rates will apply only to those States which have entered into agreements for more effective utilization of available State and Federal inspectors in the meat and poultry inspection work.

<u>Hours</u>	<u>Rates</u>
Base	\$6.56
Overtime and holiday	8.60





UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

## MANUAL OF MEAT INSPECTION PROCEDURES

CHANGE: 51

April 4, 1971

### PAGE CONTROL CHART

Remove Page	Dated	Insert Page	Dated
30b	8-8-69	30b and 30c	4-3-71
253	11-28-69	253 and 253a	4-3-71
253a	Undated		



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1967. 10. 12. 1	1967. 10. 12. 1	1967. 10. 12. 1
1967. 10. 12. 1	1967. 10. 12. 1	1967. 10. 12. 1

Upon certification of a plant's sanitary system, the inspector will be supplied with a copy of the plant's sanitary procedures, bacterial limits, and operating practices. Failure on the part of the establishment to maintain all of these provisions or make all monitoring records available to the inspector will result in a return to the necessity of midshift washing and sanitizing.

\*-308.17 Bacterial growth is a prime factor in causing meat adulteration and unwholesomeness. Sanitation programs in establishments producing and handling meat are designed to restrict conditions which allow growth. Above freezing, bacterial growth will take place on fresh meat and equipment surfaces. The rate of growth is very slow near 32° F., but increases gradually with temperature. For this reason, the temperature of fresh meat and of the room in which fresh meat is handled is best kept as low as feasible.

The requirements in this section apply to all fresh meat operations, except that slaughtering operations up to and including chilling operations are exempt from the requirements of this section.

The required frequency of cleanup depends on the temperatures maintained for the product and the room. If both room and product are maintained at or below 50° F., there shall be a complete cleanup, no later than 10 hours after processing begins, and at least every 10 hours thereafter.

If the temperatures of both product and room are not maintained at or below 50° F., there shall be a midshift cleanup of all surfaces that come into contact with the product, no later than 5 hours after processing begins, and at least every 5 hours thereafter.

Midshift cleaning for certain equipment such as grinders and choppers may be waived if all three of the following conditions are met:

- A. Product entering and leaving said equipment does not exceed 45° F.
- B. Said equipment, once in operation, does not remain unused for more than 2 hours; and
- C. General maintenance and sanitation of the equipment are in accordance with good commercial practices.

A study will be conducted to determine the change in microbiological flora of product passing through complex equipment which requires substantial manpower and time to clean and which does not qualify for exception under the above conditions.

The results of this study will be used to determine the necessity for midshift cleaning. Until the study is completed, requests for exemption for such equipment may be granted by the Officer in Charge, but such requests shall be transmitted to the regional office and to the Inspection Standards and Regulations Branch, Standards and Services Division, so that the particular equipment may be included in the study.-\*

\*-308.18      Precautions, Dry Ice.

Dry Ice (solid carbon dioxide) is not uncommonly used as a refrigerant in official establishments. It may be applied directly to product or used as an adjunct to or as a substitute for regular refrigeration systems when product is stored or shipped.

While carbon dioxide in the gaseous form is not toxic as such, it may replace oxygen in the air to the extent that it interferes with normal respiration. Very high levels can result in loss of consciousness. This inert gas is heavier than air, thus it tends to collect near the floor.

To assure that the use of dry ice does not constitute a safety hazard to inspectors, official establishments must take the following precautions:

1. Provide dry ice dispensers (such as snowing hoods) with mechanical ventilation to carry away accumulated gas. Intakes for such exhaust systems should be near floor level to be most effective.
2. Placard coolers, freezers, or storage rooms in which dry ice is stored, or in which product is stored to which dry ice has been applied, to warn personnel of the potential hazard.
3. Monitor rooms where dry ice is used with suitable monitoring devices to assure that carbon dioxide levels do not exceed .5% (5,000 parts per million). This is the threshold limit set by the American Conference of Governmental Industrial Hygienists.-\*

Propyl gallate, octylgallate, dodecylgallate, or any mixture of the three -----	100 ppm
Butylated hydroxyanisole (BHA) -----	200 ppm
Butylated hydroxytoluene (BHT) -----	200 ppm
Any Mixture of BHA and BHT -----	200 ppm
Citric Acid -----	100 ppm

The label on product containing antioxidants must include a description of the antioxidants and the maximum amount expressed in parts per million.

8. These procedures shall apply to packing "papain" kidneys as edible product. The packer shall:

a. Obtain kidneys from inspected and passed papain-treated carcasses.

b. Handle kidneys as edible product.

(R)c. Maintain identity of kidneys until packed for export.

d. Label containers "Beef Kidneys - Tendered with Papain - For Export Only."

\*-9. The United Kingdom recognizes the Federal meat inspection legend including the establishment number of the producing plant as being the "official certificate" for the importation of all product from the United States. The mark of inspection is to be a printed inspection legend in the form illustrated in Section 312.2(b)(1) of the Meat Inspection Regulations. It will still be necessary to issue Form CP-412-3, Regular Export Certificate, and Form CP-412-10, Export Stamp, for all meat, meat food products and meat byproducts intended for export to the United Kingdom in order to comply with Section 322.4 of the Meat Inspection Regulations.-\*

\*-10. The printed Federal meat inspection legend shall be affixed to all carcass meats or to shipping cartons of product: For large containerized shipments (vans), the inspection legend is to be attached to the container. Individual cartons within these large containers must have the inspection legends on them. If the container holds product from more than one establishment, the container must bear an inspection legend from each official establishment represented by product inside.-\*

The printed inspection legend(s) or appropriate product label(s) with inspection legend(s) may be applied to containers outside the official establishments through use of the Identification Service.

11. All canned meats (other than canned sliced bacon, canned sausage, canned meat pie, or canned sausage roll) shall include a lean meat content of not less than 60 percent. The following canned meats shall contain not less than 90 percent meat:

- a. Cured products cooked after canning.
- b. Comminuted products cooked after canning and capable of removal from the can for slicing.

\*-12. After retorting, cans of processed product shall be cooled and thoroughly dry before manual handling; any mechanical handling equipment must be constructed to permit easy cleaning. Program employees who execute certificates to accompany shipment of product to the United Kingdom must take positive measures to assure themselves that this requirement has been fulfilled in cases where the product originated in another official establishment. -\*

B. Casings

1. Must be identified by a label with an inspection legend approved for the casings and attached to the container. The inspection legend shall include an establishment number in the 3000 series. (Food Inspection Service). To be eligible for the mark of inspection, the casings must be:

- a. Handled in a sanitary manner.
- b. Derived from federally inspected establishments or be packed under the Food Inspection Service.

2. Upon request of the exporter, Form CP-415-5, Special Export Certificate for Animal Casings, may be issued in duplicate to cover each exportation.



UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

POULTRY INSPECTORS' HANDBOOK

CHANGE: 28

April 3, 1971

PAGE CONTROL CHART

Remove Page	Dated	Insert Page	Dated
21	Undated	21	4-3-71
21a through 21h	9-5-70	21a through 21i	4-3-71
22	Undated	22	Undated
88c and 88d	8-22-70	88c	4-3-71
		88d	8-22-70





Chilling of R.T.C. Parts

Partial trimming and part salvage often result in parts of major size (front or back portions) wherein the greater portion of the carcass remains intact. These portions may be chilled in a continuous chiller, refrigerated water, or slush ice water.

Individual parts, from salvage procedures such as drumsticks, thighs, split carcasses, split breast, split backs, etc., may be cooled in air or in ice or water spray with continuous drainage except when prepackaged and placed immediately into a freezer. Cooling procedures shall be such as will minimize moisture absorption and retention.

Cooling Giblets

Giblet wrappers or bags shall be so constructed as to facilitate adequate drainage. Wrappers shall be applied closely and tightly around the giblets;

The basis Weight, size, and moisture absorption requirements are specified in § 81.50(d). The laboratory shall examine specimens obtained from processing plants through a systematic sampling. When such requests are made, inspectors shall submit a sample of 20 sheets which are representative of the shipment or lot. If the plant uses more than one size or type of paper, 20 sheets of each type shall be submitted.

The inspector may determine compliance with the size requirements specified in the regulations by measuring uncrimped sheets. The size of crimped sheets, and the basis weight and moisture absorption of any questioned lot of paper may be obtained from the laboratory by submitting samples (20 sheets per sample) with a Form PY-112.

\*-PRECAUTIONS, DRY ICE

Dry Ice (solid carbon dioxide) is not uncommonly used as a refrigerant in official establishments. It may be applied directly to product or used as an adjunct to or as a substitute for regular refrigeration systems when product is stored or shipped.

While carbon dioxide in the gaseous form is not toxic as such, it may replace oxygen in the air to the extent that it interferes with normal respiration. Very high levels can result in loss of consciousness. This inert gas is heavier than air, thus it tends to collect near the floor.

To assure that the use of dry ice does not constitute a safety hazard to inspectors, official establishments must take the following precautions:

1. Provide dry ice dispensers (such as snowing hoods) with mechanical ventilation to carry away accumulated gas. Intakes for such exhaust systems should be near floor level to be most effective.

2. Placard coolers, freezers, or storage rooms in which dry ice is stored, or in which product is stored to which dry ice has been applied, to warn personnel of the potential hazard.

3. Monitor rooms where dry ice is used with suitable monitoring devices to assure that carbon dioxide levels do not exceed .5% (5,000 parts per million). This is the threshold limit set by the American Conference of Governmental Industrial Hygienists.-\*

## 81.51 VERMIN

## A. Vermin Harbors

\*-1. Elimination and destruction of insects and rodents in and around poultry plants are vital to good sanitation. Two principles must be followed: Prevent their breeding; and prevent their entrance into the plant. In nearly all cases the owners of adjoining properties and the local health authorities will cooperate in developing a program for insect and rodent control. The management should obtain such cooperation. Any place that will afford food, water, and a hiding place is a potential source of pests. The most common places are manure and litter piles, trash piles, and garbage dumps. Regulations do not permit such accumulations on the premises of inspected plants. The cooperation of the local health authorities should be solicited by the management in eliminating such breeding places from the vicinity of poultry plants.-\*

2. Buildings and equipment that harbor pests must be repaired or replaced so as to eliminate breeding and hiding places. Walls, floors, and ceilings that have been tunneled by rodents must be replaced with rodent-proof material, such as concrete or brick. Tunnels may be blocked with 17-gauge hardware cloth, glass, metal, or other rodent-proof material. Stone and brick walls shall have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., shall be sealed tight. Walls, ceilings, and partitions shall be of tight-fitting material that will not permit the entrance or hiding of cockroaches and other pests. Floor drain strainers must be in good repair and remain in place so as to prevent the entrance of rats through drainage lines. Dressing rooms and lunch rooms shall be so equipped and maintained as to eliminate any breeding or hiding places.

a. Lockers must be examined regularly by the management and inspectors to see that they are kept clean and free from pests. Overcrowding (more than one person to a locker) should not be permitted since it is difficult to keep overcrowded lockers clean and free from cockroaches.

b. Lockers are not required in plant welfare facilities if alternate means of storing work clothing and equipment are provided that keep employees' clothes in an orderly and sanitary manner.

c. Plant welfare rooms must be kept neat and clean whether or not lockers are provided.

d. Alternate means of storing work clothing and equipment will be considered if this can be accomplished in an orderly and sanitary manner.

\*-3. Dry storage rooms shall be kept neat and clean. The stored material shall be arranged so that as the supplies are moved the area can be thoroughly cleaned. Most dry stores can be placed on racks having a clearance of at least 12 inches from the floor and so arranged that the floor beneath the racks can be readily cleaned. The use of movable pallets is also acceptable in dry storage areas, provided they are routinely moved and the floors maintained in a clean manner. Dry materials may be stored without racks, provided management has the capability to move the supplies (either through rapid usage or otherwise) and does move the supplies for cleaning as frequently as is necessary to maintain the area in a clean and orderly condition. If racks are not used, the dry stores shall be closely piled. All openings that may admit rodents, birds, flies, and other pests shall be effectively screened.-\*

4. When pests do gain entrance to poultry plants in spite of vigorous attempts to keep them out, certain eradication methods are permitted. This is an indication that the preventive measures have not been entirely successful and the management and inspectors shall determine where they have failed and act to prevent a recurrence. It takes ingenuity to cope with all of the various kinds of insects and rodents. The goal of complete eradication of pests in poultry plants is definitely possible and this goal shall be attained.

B. Following is a description of permitted methods for the control of insects and rodents by the use of chemicals:

1. Fumigants

a. Hydrocyanic Acid Gas. Fumigation with this gas is effective for most types of insects and rodents. Since this gas is extremely poisonous to man as well as to insects and rodents, permission for its use must first be obtained from the Officer in Charge and a competent, experienced person must be placed in direct charge of operations. Certain foods absorb the gas; therefore, when foods other than poultry are to be exposed, prior permission for the fumigation must be obtained from the local health authorities. Exposed poultry or packaged poultry need not be removed from the rooms being fumigated. After fumigation the rooms shall be well ventilated and tested by a skilled fumigator before inspectors or workmen enter the rooms. Ventilation must also be sufficient to assure complete removal of the gas from the surface of food products. \* \* \*

When liquid hydrocyanic acid is used, the equipment for releasing the gas shall be so constructed and controlled as to positively prevent any of the liquid hydrocyanic acid from contaminating any product, and only the gas shall be permitted to escape from the fumigating equipment.



b. Methyl Bromide Gas. Fumigation with this gas is permitted on the same basis and with the same restrictions as are set forth for hydrocyanic acid gas.

2. Insect Sprays

a. Warning! Sprays containing some of the organic thiocyanates are quite toxic to poultry and man, and when absorbed through the skin, ingested, or inhaled may cause serious illness. It is therefore considered wise for employees engaged in this work to wear properly designed masks to prevent inhaling the spray and clothing that will prevent contact of the chemical with the skin.

\*-b. The residual action of DDT, chlordane, lindane, malathion, and more concentrated solutions of some other insecticides is usually effective against flies and the use of these solutions around the outer premises and offal rooms has been satisfactory. A liberal application of these preparations on fences, the walls and ceilings of live hanging areas, offal loading areas, boiler rooms and the like, affords opportunity for flies attracted to the poultry plant to come in contact with the insecticide material and be killed before they can enter edible products departments. By contrast with this satisfactory use of insecticides, their application to walls, ceilings, and equipment in rooms where exposed product is handled shall not be permitted. The deposit of insecticide cannot be readily removed and continues to act rather slowly against flies or other insects which when overcome or killed may fall into the product. As the action of the insecticide is continuous, there is no practical way to protect the exposed product from contamination with dead insects. Therefore, the use of these insecticides is limited to places where exposed product is not handled.-\*

c. So-called "knockdown" sprays containing pyrethrin or allethrin do not have a residual killing action and may be used in places where exposed product is to be handled according to the restrictions outlined above. As these insecticides act very quickly, it is possible to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed, before exposed product is brought into the room. This use of the "knockdown" sprays, in addition to the application of residual insecticides in the manner already outlined, should control flies on premises that are kept clean and free of fly-breeding places.

d. The use of one and one-half fluid ounces of emulsifiable 50 percent strength malathion added to five pounds of granulated sugar and thoroughly mixed with a small amount of coloring (blue or green) to give a distinctive color to the mixture is



\*-a very satisfactory bait material around offal rooms of poultry plants. Care must be taken to place the bait so that it cannot be ingested by poultry. -\*

e. Colored sugar baits (blue or green) containing one to two percent of either Diazinon or Dipterex have also been used effectively for fly control in these areas.

f. Deodorized kerosene solutions of pyrethrins or allethrins or a combination of the two containing not more than one percent of piperonyl butoxide may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts.

g. Solutions containing more than one percent of piperonyl butoxide, N-propyl isome, and N-octyl dicycloheptane dicarboximide (MGK 264) and solutions of chlordane, lindane, methoxychlor, and malathion with or without other approved insecticides may be used with the limitation applicable to DDT; that is, outside edible products departments.

h. Allethrin is acceptable on the same basis as pyrethrin; that is, in deodorized kerosene solution or other approved carrier.

i. N-propyl isome is acceptable on the same basis as piperonyl butoxide.

j. N-octyl dicycloheptane dicarboximide (MGK 264) is acceptable on the same basis as piperonyl butoxide.

k. Insect repellents containing di-n-butyl succinate as the active ingredient are effective around loading docks, door and window facings, and similar areas of poultry plants.

### 3. Insect Powders

a. Any of the dry insecticidal compounds listed when mixed with dry inert material are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.

\*-b. Sodium fluoride, powdered pyrethrum, rotenone, borax and boric acid, and powders containing organic thiocyanates or DDT in an inert base may be used for the elimination of cockroaches under the same restrictions governing the use of sprays. With the exception of powders that possess a definite brown color, all powders shall be definitely colored blue or green. -\*

### 4. Rodent Baits

a. Anticoagulants. Rodent baits composed of Warfarin, Pival,

Fumarin, Diphacin, PMP, or Prolin and cracked cereal grains or blue or green colored cereal or other vegetable meals or flours may be used in edible departments provided the layout has been approved by the Officer in Charge and the bait is contained in boxes plainly marked "RODENT BAIT." For proper adherence, cracked cereal grains should be thoroughly mixed with enough melted animal or vegetable oil to lightly coat each particle before the addition of the anticoagulant. This will require approximately two ounces of oil to five pounds of grain. Each bait box will be marked with a serial number and the name of the firm or individual responsible for the rodent control.

Bait boxes shall be so constructed that all sides, top and bottom are capable of being closed and fastened, leaving only openings for the free entrance and exit of rodents. Aqueous solutions of anticoagulants (colored green) may be used in drinking fountains; the fountain shall be clearly marked "POISON" and used in bait boxes as described above. Bait boxes and bait boxes containing fountains for dispensing dry and liquid anticoagulants may be allowed to remain continuously in departments having a dry cleanup so long as the need exists and the box does not become a nuisance. Bait boxes placed in areas having a wet cleanup must be placed after the cleanup and removed to an acceptable dry area prior to the beginning of operations. Anticoagulants produce internal hemorrhages in rodents and other warm-blooded species and must be eaten over a period of 2 to 10 days to produce a lethal effect. The physiological action of these chemicals is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood. It must be remembered that bait boxes within the building are a means of eliminating rodents as opposed to controlling rodents. Control shall be accomplished by rodent-proofing buildings and maintaining a rodent-free zone around buildings.

\*-b. Red Squill. This substance mixed with proper bait is highly toxic to rats. Bait shall not be placed in edible products processing departments until after operations have been ended for the day. All uneaten baits must be gathered up and destroyed before operations are begun the next day. Bait may be placed in storage departments containing exposed product but care must be taken that they are so placed as to prevent contamination of the product.\*

c. Tracking Powders and Sticky Boards. Tracking powders colored blue or green and sticky boards may be used in departments having a dry cleanup, provided there is no exposed product in the department. Sticky boards may also be used in departments having a wet cleanup, provided there is no exposed product and that the sticky boards are placed after the cleanup and removed prior to beginning of operations. Tracking powders

and sticky boards shall not be used in a manner that will create a nuisance.

5. Storage and Use of Insecticides and Rodenticides. Insecticides and rodenticides when stored in poultry plants shall be in a location acceptable to the Inspector in Charge and shall be under the supervision of a responsible plant employee. When used by a plant employee, the use including preparation and placing of baits must be under the direct supervision of a Program inspector. When used by other than a plant employee, these materials shall be used only by pest control operators licensed by the state in which they operate. No condition that may be a source of danger to human health, or that is not consistent with proper sanitation or inspection shall be permitted to develop.

C. Action to be taken when rodent or evidence of rodent infestation is found in a poultry plant:

\*-1. When the inspector discovers evidence of rodent infestation in a production or production-related area such as processing room, ingredient storage area, cooler, or any areas where poultry product is accessible, then he shall:-\*

- a. Stop movement of any material in or out of the area.
- b. Reject operations in the department.
- c. Require the poultry plant to take the following actions under his general supervision before movement of material or before operations may be resumed:

- (1) Examine all packaging materials and containers for rodent damage, and discard those which are contaminated.

- (2) Discard containers of dry ingredients that have been opened and left uncovered in accessible areas.

- \*-(3) Destroy or decharacterize any product showing evidence of rodent contamination. An ultraviolet light may be used for exposed product examination.-\*

- (4) Clean up, wash down, and sanitize all equipment.

- (5) Remove accumulations of equipment, paper, or other debris that could provide harborage in the offending area.

- (6) Make a complete survey of the premises and outlying areas for harborages and rodent access points; eliminate all suspected harborages; and close all possible access points.

- (7) Arrange all dry storage material to provide easy access for cleaning.

- d. Allow operations to resume after he determines that all actions noted in C(1c) above have been successfully completed.

2. The inspector shall see that nonproduction areas such as machine shops, maintenance sheds, unused equipment storage areas and other similar areas have:

- a. No debris that could provide harborage.
- b. Materials and storage so arranged as to provide easy access for cleaning.

3. The following are considered characteristic of a minimum rodent control program:

- a. A responsible and qualified individual is designated in charge and given the authority in writing to require action.
- b. At least once a week a complete survey of inside and outside premises is made to determine effectiveness of control and to determine conditions. A copy of the survey report is made for the inspector.
- c. Closing of all openings into the plant where rodents might gain entrance. Closing of all holes within the plant that could possibly be the entrance point.
- d. Elimination of all conditions surrounding the plant where rodents could hide and breed.
- e. Bait boxes are maintained outside of processing areas where there is likelihood of rodent activity. (Anticoagulant poisons are preferred.)
- f. Accumulations of waste litter that might provide food are prevented. Equipment or supplies that could be a harbor place are removed.
- g. A contract with a recognized extermination firm is usually helpful.

4. Program implementation:

- a. The plant shall:
  - (1) Submit or resubmit a copy of its entire rodent control program to the inspector with steps that have been taken and steps that will be taken to prevent recurrence of the offending condition.
  - (2) Fulfill all requirements of C2 and C3 within 5 days

from the time the deficiency is noted.

b. The inspector shall:

(1) Make certain the plant program is followed.

(2) Assure himself that necessary corrective actions are carried out.

(3) Forward reports of corrective actions to the Officer in Charge with any additional appropriate comments concerning the incident.

(4) Withhold inspection when minimum requirements or deficiencies in C2 and C3 have not been completed within 5 days and report this action to the Officer in Charge.

\*-5. Suspension of Inspection

a. The Officer in Charge shall recommend suspension of inspection when: -\*

(1) The rodent problem is a continuing one.

(2) The poultry plant fails to correct deficiencies in its general rodent control program.

b. The Regional Office shall:

\*-(1) Suspend inspection for an indefinite period of time when minimum requirements for rodent control have not been met, or when there is evidence that the plant is unable to control rodent activity in production or production-related areas.-\*

(2) Reinstate inspection only when all requirements of this section have been met as determined by a complete plant survey made under the direction of the Regional Office.



81.52 USE OF COMPOUNDS  
("See List of Chemical Compounds")

Conditions Under Which Salt May Be Used in Slush Ice Chilling

If salt is used in ice chilling of eviscerated poultry carcasses, in concentrations of 70 pounds or less per 10,000 gallons of water (.086%), it is not necessary to have a statement on the label that salt has been added.

When solutions are used that contain salt in concentrations in excess of 70 pounds of salt per 10,000 gallons of water (approx. 11 oz. per 100 gal.), the label must bear a statement to the effect that salt has been added during processing. The salt concentration of chilling media shall not exceed 700 pounds of salt per 10,000 gallons of water (.86%).

Example: "Salt added to chill media during chilling process."

Three copies of each label, including the formula of salt to water used on this product and bearing the "salt added" statement, shall be submitted to the Washington office for approval.

Limited Use of Volatile Chemicals and Oils

The use of any volatile chemical or compound having pronounced odors is not permitted in those areas of the processing plant where edible products are processed or stored.

Such compounds may be used in employees' dressing rooms, lavatories, and offal rooms, provided these rooms do not open directly into an edible products room.

Permission for such use shall be left to the discretion of the inspector-in-charge.

An odor-masking product used to cover up insanitary conditions is not permitted.

Hand Creams and Lotions.

The use of hand creams or lotions is limited to toilets and dressing rooms and for application only when users are leaving the plant. Use of these compounds by persons handling poultry or poultry products is not permitted in an official plant.

Cleaning and Disinfecting Live Poultry Coops, Batteries, Trucks, etc., in Cases of Outbreaks of Ornithosis (A Virus Disease of Birds)





3. A report of the findings will be forwarded through the Officer in Charge to the regional office. These reports will be kept on file and become the evidence for possible suspension of inspection.

\*-Raw Product Handling

Bacterial growth is a prime factor in causing poultry adulteration and unwholesomeness. Sanitation programs in plants producing and handling poultry are designed to restrict conditions which allow growth. Above freezing, bacterial growth will take place on fresh poultry and equipment surfaces. The rate of growth is very slow near 32° F., but increases gradually with temperature. For this reason, the temperature of fresh poultry and of the room in which fresh poultry is handled is best kept as low as feasible.

The requirements in this section apply to all fresh poultry operations, except that evisceration operations up to and including chilling operations are exempt from the requirements of this section.

The required frequency of cleanup depends on the temperatures maintained for the product and the room. If both room and product are maintained at or below 50° F., there shall be a complete cleanup, no later than 10 hours after processing begins, and at least every 10 hours thereafter.

If the temperatures of both product and room are not maintained at or below 50° F., there shall be a midshift cleanup of all surfaces that come into contact with the product, no later than 5 hours after processing begins, and at least every 5 hours thereafter.

Midshift cleaning for certain equipment such as grinders may be waived if all three of the following conditions are met:

- A. Product entering and leaving said equipment does not exceed 45° F.
- B. Said equipment, once in operation, does not remain unused for more than 2 hours; and
- C. General maintenance and sanitation of the equipment are in accordance with good commercial practices.

A study will be conducted to determine the change in microbiological flora of product passing through complex equipment which requires substantial manpower and time to clean and which does not qualify for exception under the above conditions.

The results of this study will be used to determine the necessity for mid-shift cleaning. Until the study is completed, requests for exemption for such equipment may be granted by the Officer in Charge, but such requests shall be transmitted to the regional office and to the Inspection Standards and Regulations Branch, Standards and Services Division, so that the particular equipment may be included in the study.-\*



REINSPECTION OF POULTRY PRODUCTS  
(Sections 81.7 and 81.95)

Only poultry and poultry products processed in official slaughtering and eviscerating plants operating pursuant to the Poultry Products Inspection Act and bearing the official mark of inspection or other official identification may be received in further processing plants for utilization in manufacture of poultry products. Upon entering the official plant, they shall be reinspected to assure that they are properly labeled, sound, and wholesome.

Condemnations that occur prior to or during cutting up or further processing shall be reported on Form PY-536, "Monthly Report of Inspected Poultry." Condemnations that occur after the cutting up or further processing is completed, such as while in storage at the official plants, are not part of the inspection while processing and should not be reported on Form PY-536. This data should be reported under "Remarks" on Form PY-536 as, for example, "20 cases canned-boned chicken condemned."

Deboned poultry products frozen in raw or cooked condition are satisfactory for further processing. The inspector is responsible for seeing that such product contains no bone, that the skin and fat do not exceed natural proportions, and light and dark meat is present in approximately natural proportions or conforms to proportions indicated on the label. Prior to use, such products are thawed, reinspected for wholesomeness, and verified that the product corresponds to the name of product on the label.

Reports indicate that certain mechanical processes for recovering meat fragments from cooked poultry bones are resulting in a final meat product which is contaminated with fine bone particles. The problem arises from mechanically reducing the bones to a size that precludes a visual identification and separation of the bone from the meat.

All boning operations must be conducted in a manner that assures the removal of all visible bone. The use of laboratory procedures in lieu of complete visual inspection to assure freedom from bone is not practical.

Poultry found to contain bone particles of any size is not bone free and, therefore, cannot be considered a wholesome, unadulterated poultry product.

Partially processed poultry products in combination and with such materials as broth, giblets, salt, flour, etc., are satisfactory for further processing in the manufacture of finished products. Prior to their use, the inspector must be assured that the formula for the finished poultry product indicates the use of the partially processed product.

Poultry fat shall be sound (show no indication of incipient rancidity, nor an offensive odor, grey-yellow or other off-color). Usually an organoleptic test made by the inspector is sufficient for determining soundness of fat. When poultry fat, either rendered or unrendered is received in a frozen state, the frozen block should be cut or broken to insure soundness throughout.



